

The VeriTest® Meat Chemistry Proficiency Programme is designed for Laboratories routinely testing meat and meat products.



PROGRAMME OBJECTIVE

Routine analytical testing of raw material and finished products are an integral part of verification activities for meat and meat products manufacturing and processing operations. They provide critical information supporting:

- Market access
- Compliance with operator and regulatory requirements
- Process controls
- Supplier assurance
- Process improvement

BENEFITS OF PARTICIPATING

➤ Confidence in Results

Measurement of performance in comparison with other laboratories provides confidence that:

- Precision and Accuracy of test results and test methods are within acceptable limits
- Results from participating laboratories (or groups of laboratories) are equivalent
- In-house methods are equivalent to national or international standard methods

➤ Credibility

Performance can be demonstrated to:

- Customers
- Regulatory Authorities
- Accreditation Agencies

➤ Compliance with

- Laboratory Standards (e.g., ISO 17025)
- Regulatory and market access requirements

➤ Training

Test performance from individual analysts can be monitored and reported over time.

- Used by New Zealand MPI (Ministry for Primary Industries), as the provider of Inter-Laboratory Comparison Programmes for the meat and food testing industries

ACCREDITATION

- Global Proficiency is accredited to ISO/IEC 17043: Conformity Assessment - General Requirements for the competence of proficiency testing providers; our scope includes the VeriTest Meat Chemistry programme.
- Global Proficiency is also accredited to ISO 17034: General requirements for the competence of Reference Material Producers. For information on the range of Reference Materials offered, please visit our website.

SAMPLE TYPES

Samples are offered as a two-sample set, consisting of Meat and Bonemeal (MBM) samples.

AVAILABLE TESTS

MBM

- | | |
|------------|----------------|
| • Ash | • Salt |
| • Fat | • Phosphorus |
| • Moisture | • Carbohydrate |
| • Protein | • Energy |

In addition, Global Proficiency also offers a Meat Microbiology Proficiency programme.

Please enquire if you would like further information.

PROGRAMME FEATURES

- Supporting Laboratories in providing verification activities for meat and meat products processing and manufacturing operations
- Individual Reports per round for each test; turn-around time for reporting is within 2 weeks of the results due date
- Technical direction from an independent Technical Advisory Group ensuring relevance to current industry needs

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE

www.global-proficiency.com

OR EMAIL

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